

Non-Alcoholic Drinks

American Food

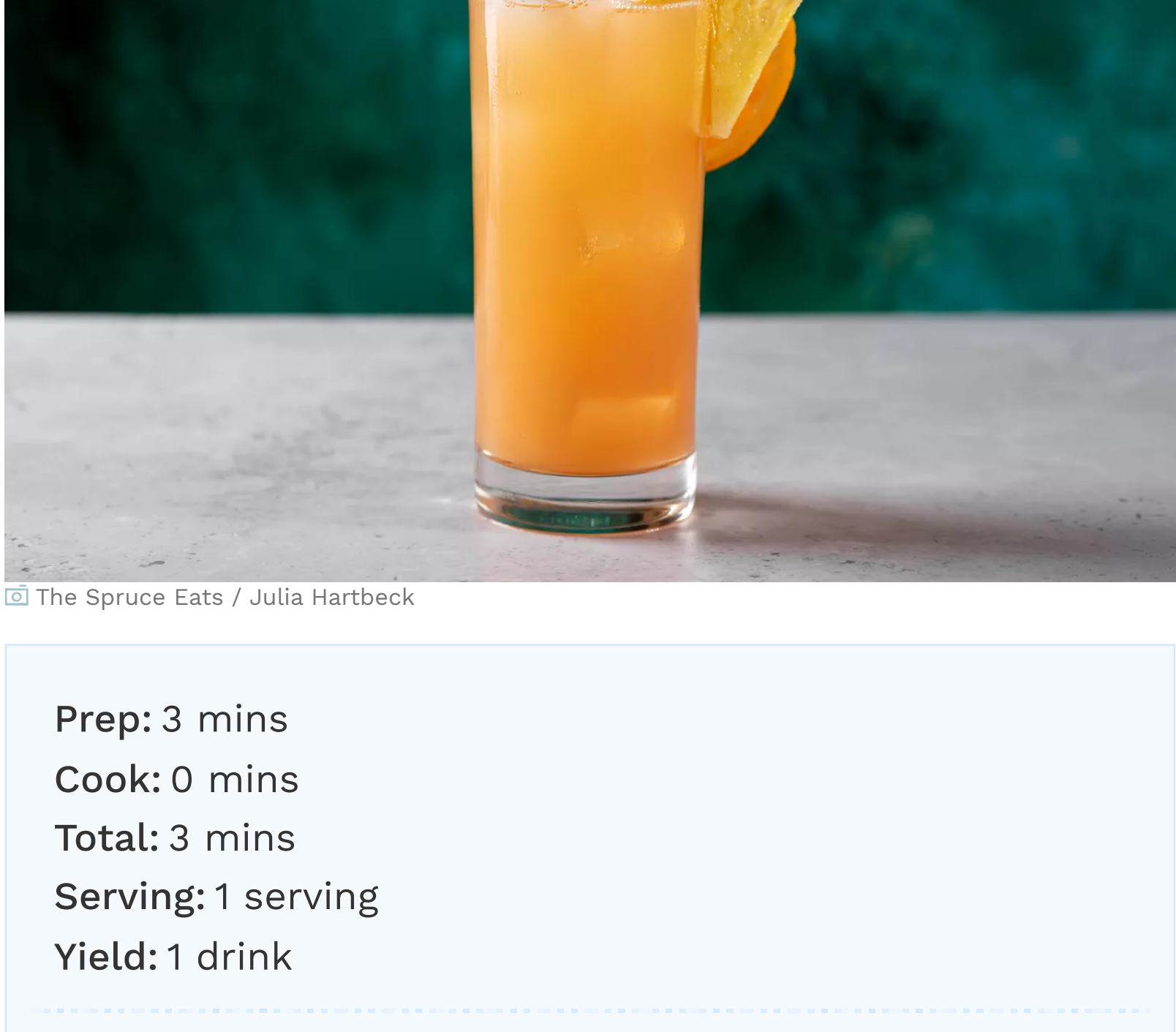
Citrus Recipes

Pineapple Recipes

Cinderella: A Fruity Mocktail Everyone Will Love

By [Colleen Graham](#) | Updated on 02/5/23

✓ Tested by [Diana Andrews](#)



The Spruce Eats / Julia Hartbeck

Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving
Yield: 1 drink

★★★★☆ 132 RATINGS

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Nutrition Facts (per serving)

124	0g	32g	1g
Calories	Fat	Carbs	Protein

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(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

The taste of tropical fruit comes to life in the [refreshing mocktail](#) known as the Cinderella. This favorite mixed drink has delighted young and old for many years. It's versatile and festive: The Cinderella is fantastic on summer afternoons, can be shared at a picnic or birthday party, and makes a fabulous and fruity brunch drink as well.

[Dark 'n Stormy Mocktail in a glass, garnished with a lime wedge](#)

Dark 'n Stormy Mocktail Recipe

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The Cinderella is an easy mix of three juices, along with [grenadine](#) (which is nonalcoholic) and ginger ale. The fruit juices create a tart base that is mellowed by the sweetness of the grenadine. You can, of course, adjust it to make it as sweet as you like. In the end, you will have a tall, refreshing glass of what is essentially a homemade soda. The best part? It takes just a minute to mix up.

A Note From Our Recipe Tester

"This sparkling fruity and delicious mocktail is so tangy and refreshing that you won't miss the alcohol!" —[Diana Andrews](#)

Cinderella mocktail garnished with fruit

Ingredients

- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons freshly squeezed orange juice
- 2 tablespoons pineapple juice
- 1/2 tablespoon grenadine
- 1/4 cup ginger ale, or club soda
- Pineapple and orange slices, for garnish

Steps to Make It

01 Gather the ingredients.

Ingredients gathered for Cinderella mocktail recipe

02 Pour the juices and grenadine into a cocktail shaker filled with ice.

Juices and grenadine being poured into a metal cobbler-style shaker

03 [Shake well.](#)

Cocktail shaker being shaken with Cinderella mocktail ingredients

04 [Strain](#) into a chilled Collins glass filled with fresh ice.

Cocktail shaker next to a chilled Collins glass filled with strained Cinderella mocktail ingredients

05 Top with the ginger ale.

Cinderella mocktail in Collins glass topped with ginger ale

06 Garnish with the slices of pineapple and/or orange. Serve and enjoy.

Cinderella mocktail garnished with slices of pineapple and orange

Tip

Bartenders and party hosts may want to consider offering the Cinderella to designated drivers and guests who don't drink alcohol. It's far more interesting than a glass of Coke or a cup of coffee, and the taste is one that almost everyone will enjoy.

Recipe Variations

The Cinderella is one of the easiest drinks to adapt. [Serve it "up" in a cocktail glass](#) for more elegant affairs, transform it into a pitcher drink, or offer it as a party punch to a large crowd.

- **Adjust the serving size.** When increasing the recipe, maintain the ingredient ratios; keep the three juices equal and use twice as much soda as the amount of one of the juices (2 to 1). Sweeten it to taste by adding more or less grenadine.
- **Make it fancy.** For a more elegant Cinderella, cut all of the juices and ginger ale in half and serve it in a chilled [cocktail glass](#). It's a classy way to allow all of your guests to feel like they're part of the crowd—even those who aren't drinking alcohol. Or, alternatively, keep the 1- and 2-ounce pours and simply divide the shaker into two or more cocktail glasses.
- **Serve it in a pitcher.** The Cinderella is a fabulous pitcher drink, and most of it can be mixed ahead of time; you can even keep a pitcher in the refrigerator. The key to transforming this into a pitcher drink is to add the ginger ale just before serving. Mix the juices and grenadine with ice in your serving pitcher, leaving room for the ginger ale and more ice. Stir and store it in the fridge until needed. Before serving, add fresh ice and top the pitcher with ginger ale.
- **Make it a punch.** The Cinderella is a fabulous addition to any party, and it's fun for kids and adults alike. To [create the punch](#), simply follow the suggestions for a pitcher and increase the volume to fit the size of your gathering.
- **Dress it up.** The Cinderella is nice with a variety of seasonal fruits floating in the drink and an [ice ring](#) adds to the presentation. You might even consider freezing fruit or herbs inside the ice.
- **Add some bitters.** If you want to add some depth of flavor, include about 2 dashes Angostura bitters. This does add a tiny amount of alcohol, so the drink is no longer a true mocktail.

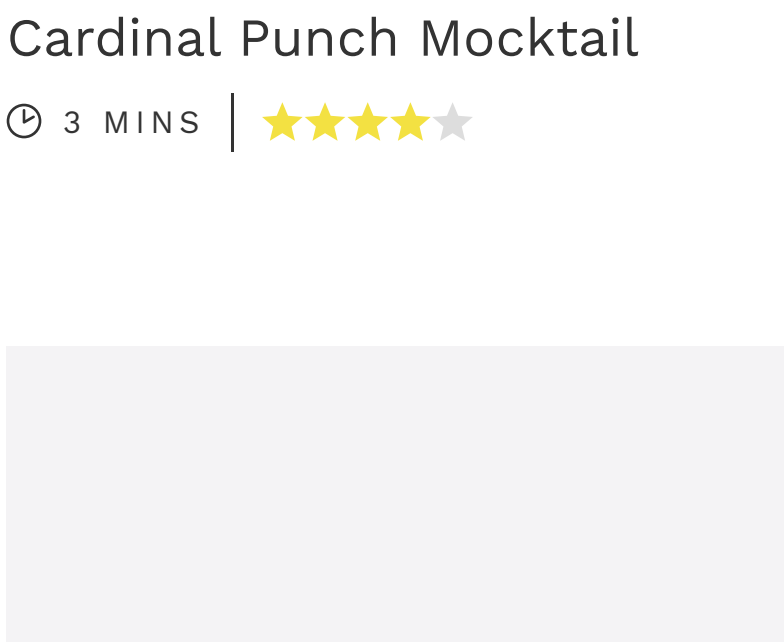
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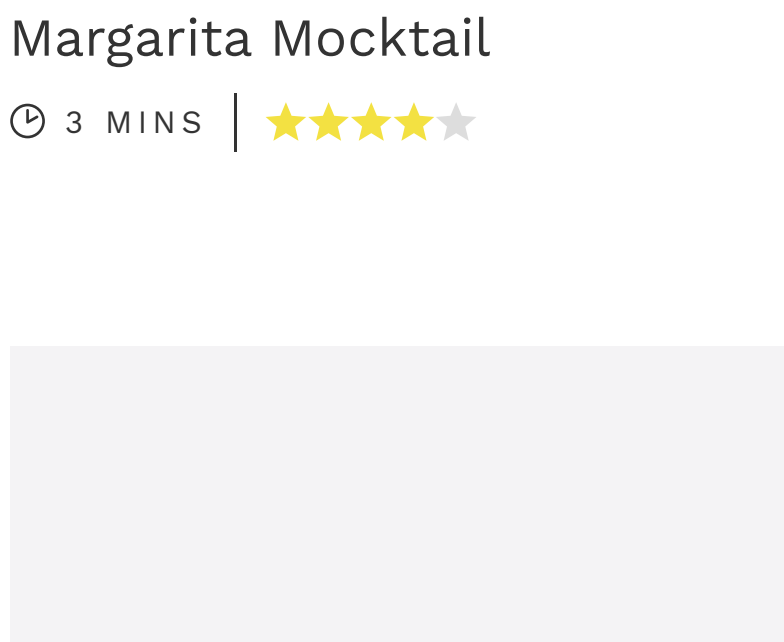
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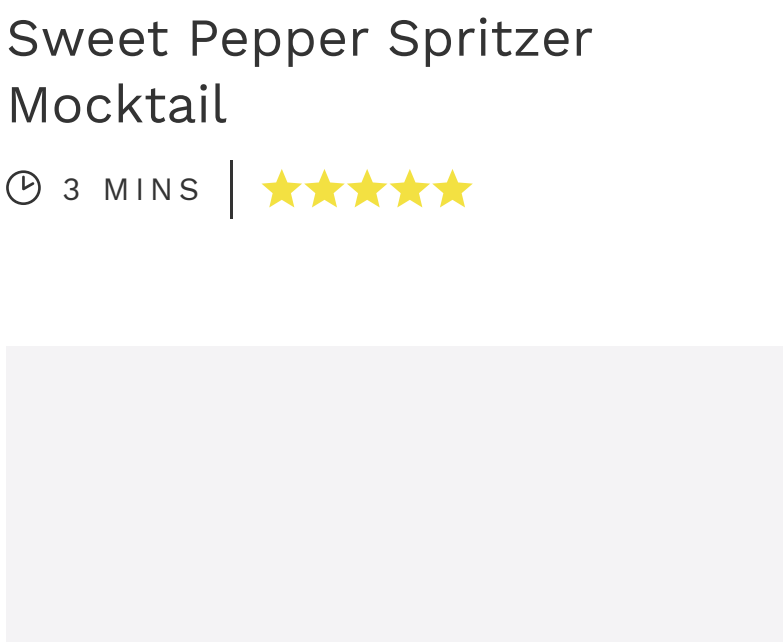
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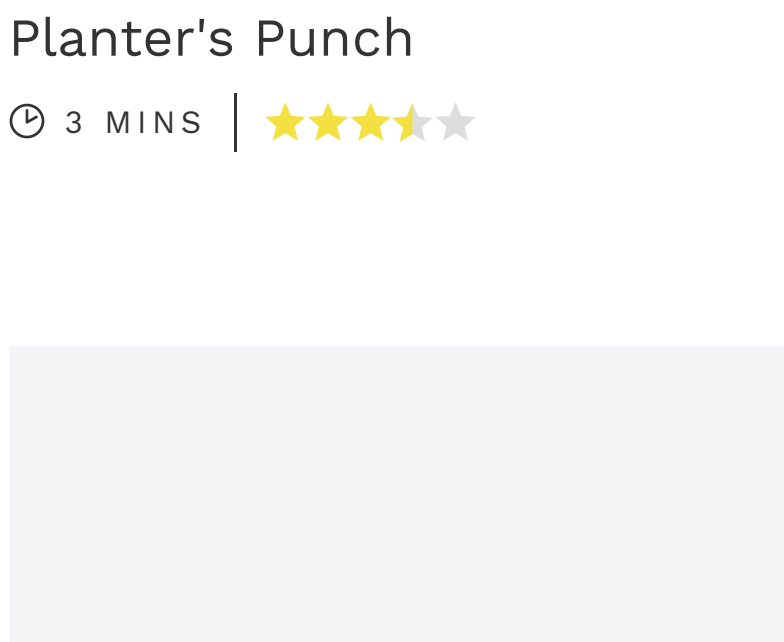
NON-ALCOHOLIC DRINKS
Cardinal Punch Mocktail
⌚ 3 MINS | ★★★★★



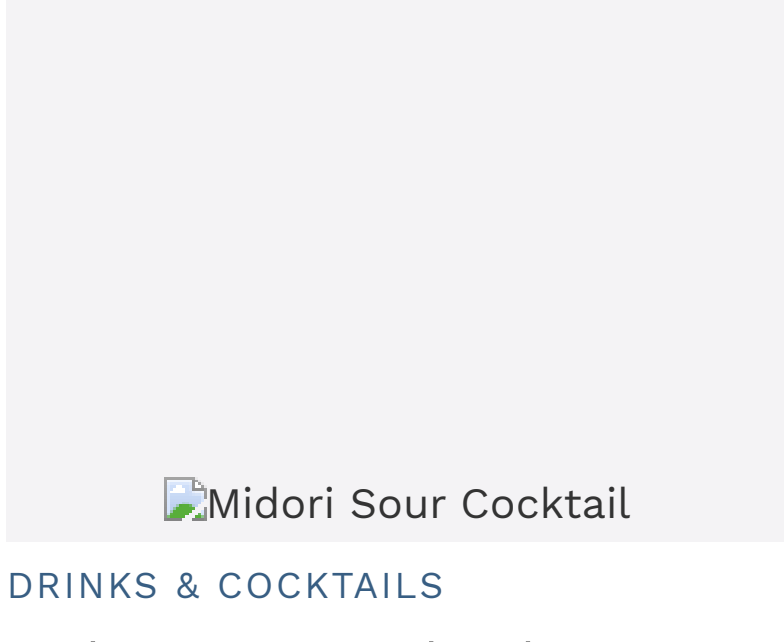
DRINKS & COCKTAILS
Margarita Mocktail
⌚ 3 MINS | ★★★★★



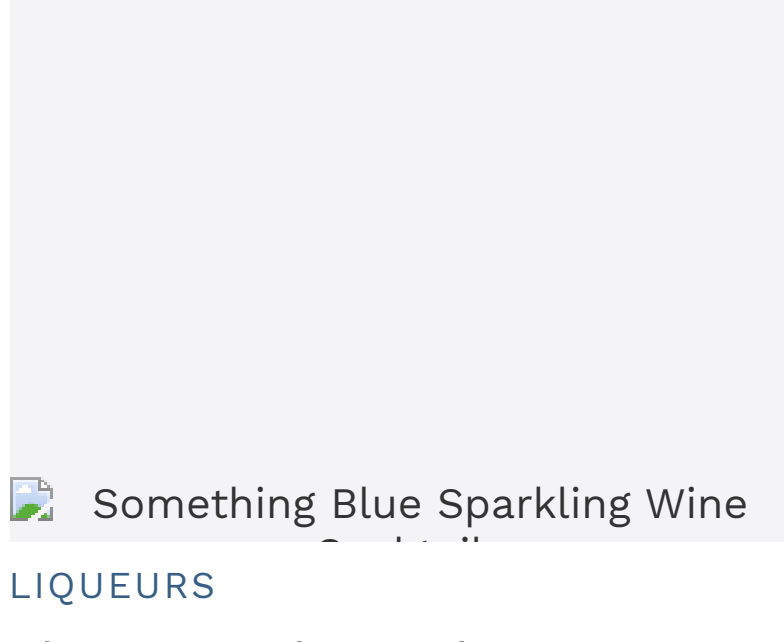
DRINKS & COCKTAILS
Sweet Pepper Spritzer Mocktail
⌚ 3 MINS | ★★★★★



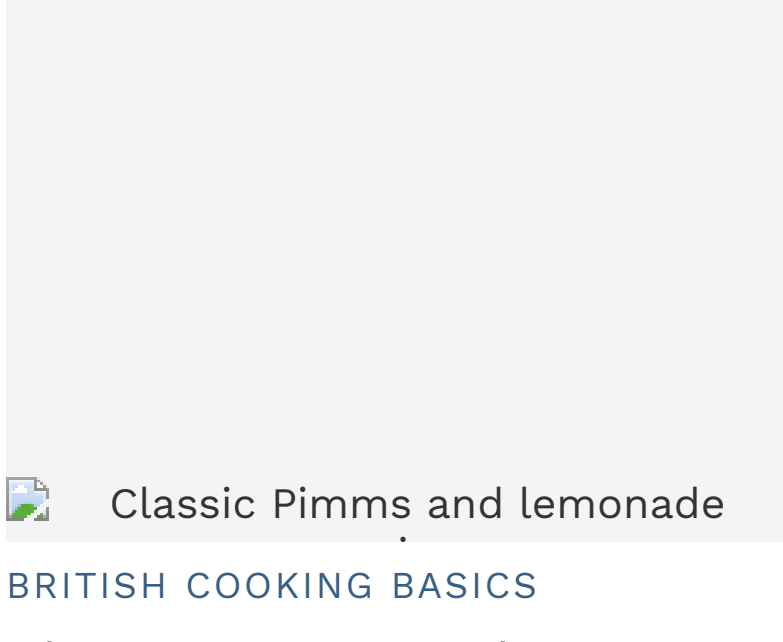
NON-ALCOHOLIC PUNCH
Planter's Punch
⌚ 3 MINS | ★★★★★



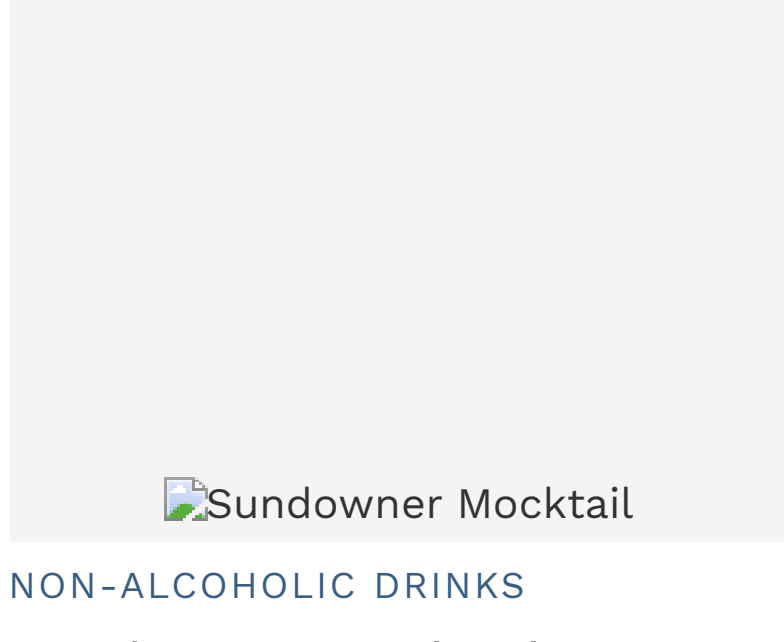
NON-ALCOHOLIC DRINKS
Sweet Sunrise Drink
⌚ 3 MINS | ★★★★★



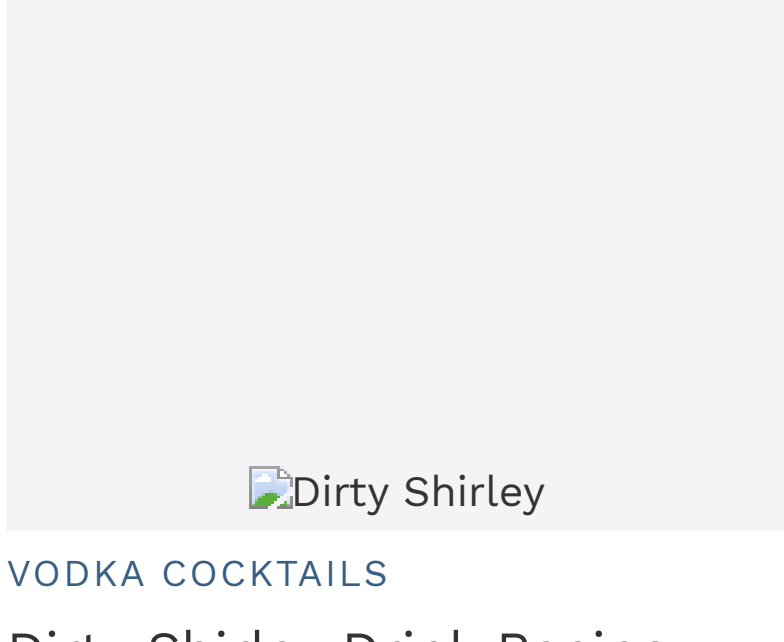
DRINKS & COCKTAILS
Rum Swizzle Cocktail
⌚ 5 MINS | ★★★★★



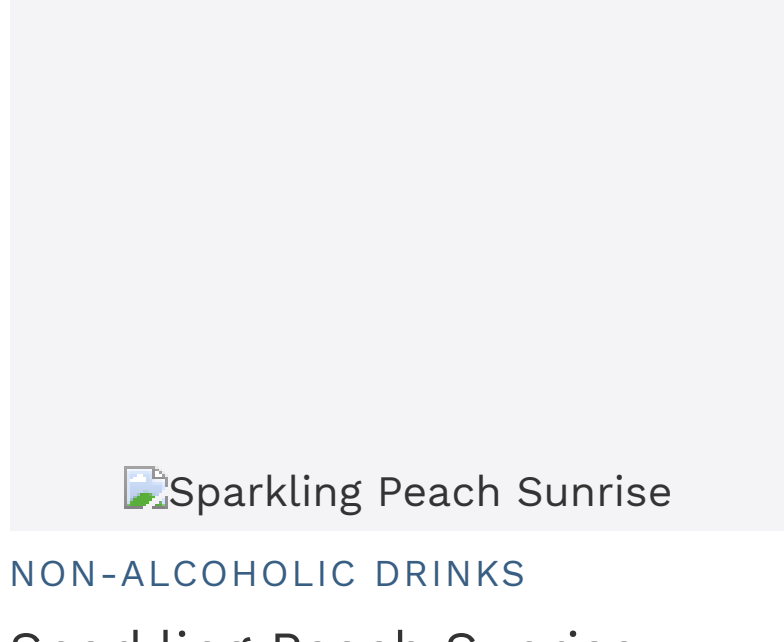
DRINKS & COCKTAILS
Woo Woo Cocktail
⌚ 3 MINS | ★★★★★



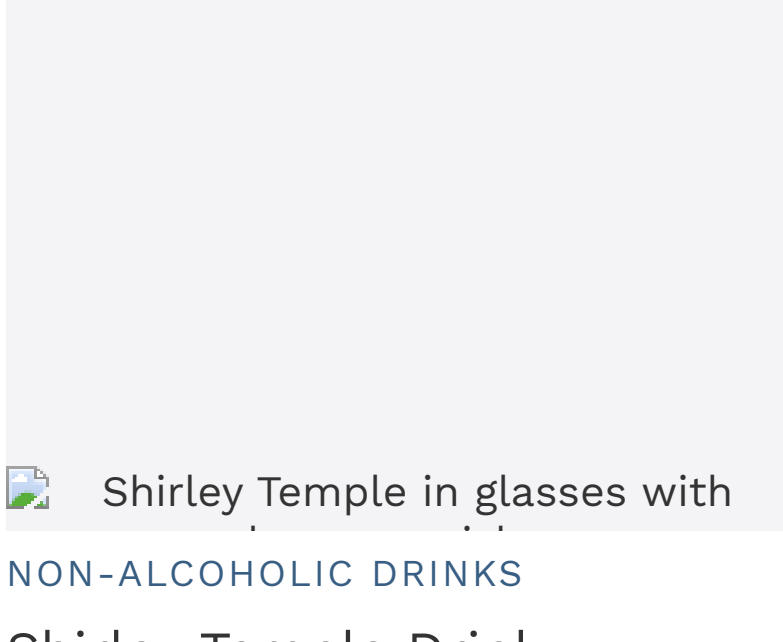
NON-ALCOHOLIC PUNCH
Tequila Sunrise Cocktail
⌚ 3 MINS | ★★★★★



DRINKS & COCKTAILS
Midori Sour Cocktail
⌚ 3 MINS | ★★★★★



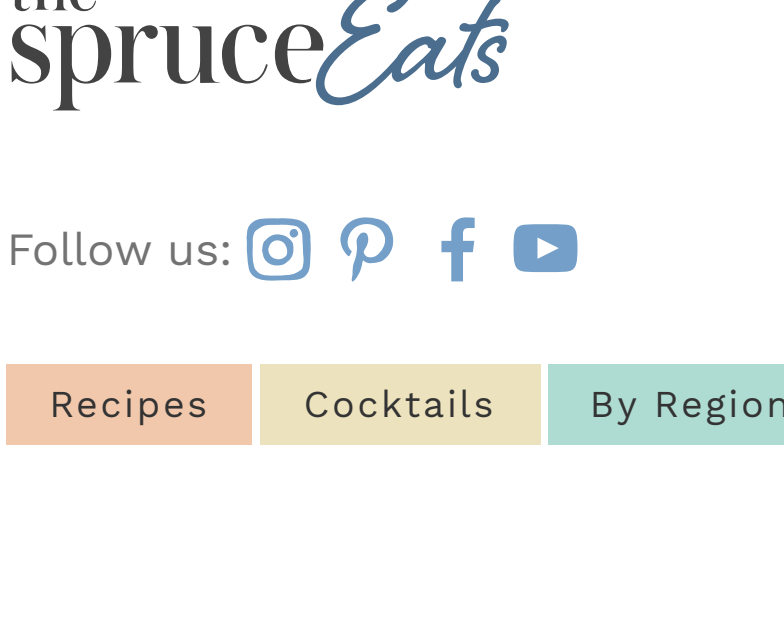
LIQUEURS
The Something Blue Cocktail
⌚ 3 MINS | ★★★★★



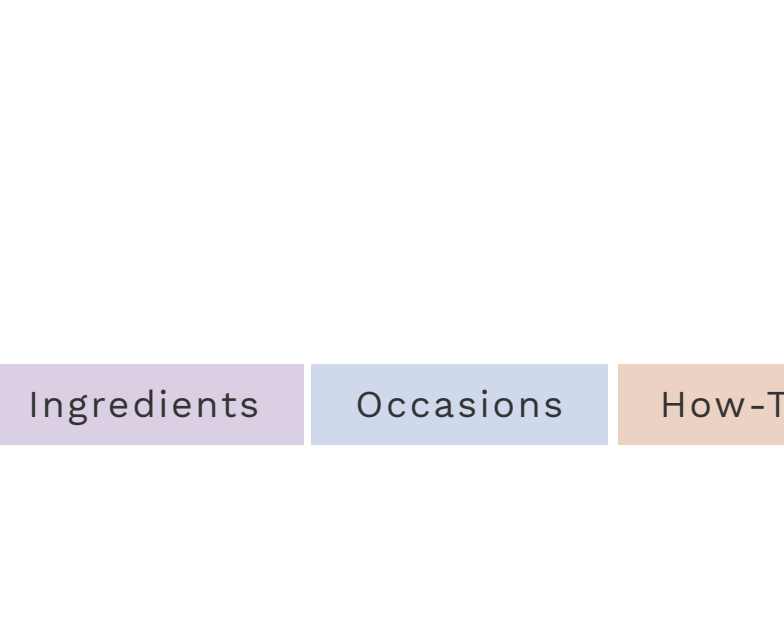
NON-ALCOHOLIC DRINKS
Classic Pimm's and Lemonade
⌚ 8 MINS | ★★★★★



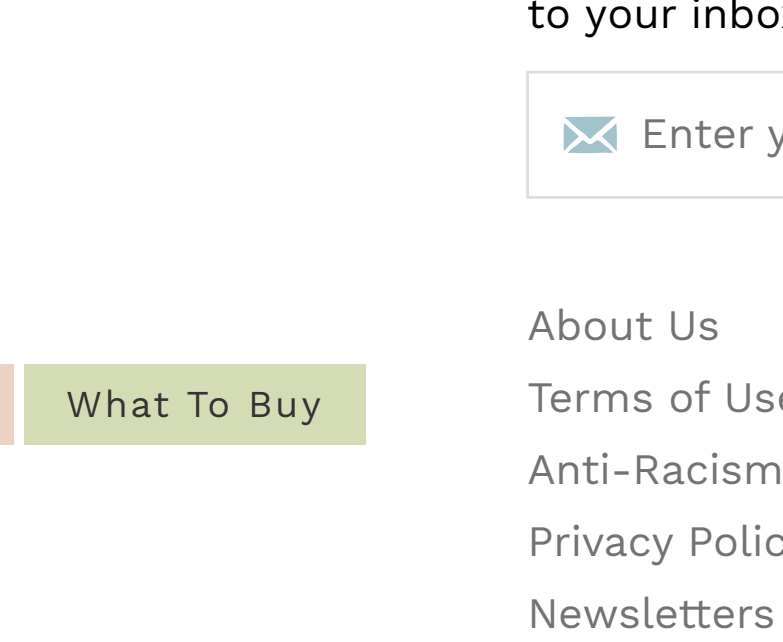
NON-ALCOHOLIC DRINKS
Sundowner Mocktail
⌚ 3 MINS | ★★★★★



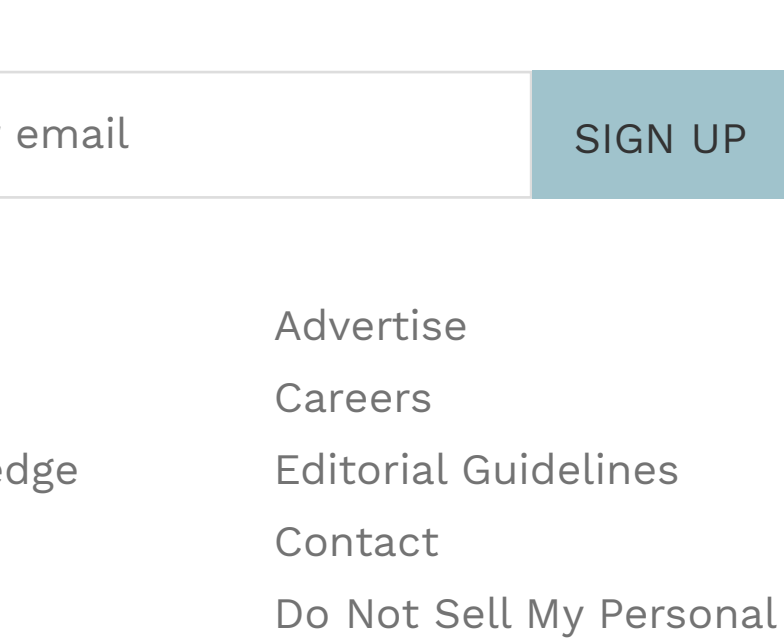
VODKA COCKTAILS
Dirty Shirley Drink Recipe
⌚ 5 MINS | ★★★★★



NON-ALCOHOLIC DRINKS
Sparkling Peach Sunrise
⌚ 3 MINS | ★★★★★



NON-ALCOHOLIC DRINKS
Shirley Temple Drink
⌚ 3 MINS | ★★★★★



ALCOHOLIC PUNCH RECIPES
Easy Pomegranate Champagne Punch
⌚ 10 MINS | ★★★★★

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